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ODF OF	1	2,818,417	12/31/57	Brow	n et al.		<del>  </del>	(IF AFFRORME)
		3,018,247	01/23/62	Ande	erson et al.		1	
		3,438,757	04/15/69	Honr	nen et al.	<del></del>		
	1	3,524,909	08/18/70	Brau	s et al.			
	1	3,655,833	04/11/72	Egge	nsperger et al.		1.	
	1	3,920,661	11/18/75	Ram	ey et al.	260	270	
	1	3,941,745	03/02/76	Dext	er et al.	260	45.8 NT	
	-	3,991,012	11/09/76	Rame	ey et al.	260	45.75 N	
	1	4,000,113	12/28/76	Stepl	nen	260	45.8 N	
		4,007,157	02/08/77	Rame	ey et al.	260	45.8 N	
	7	4,051,102	09/27/77	Rame	ey et al.	260	45.8 N	
	1	4,077,941	03/07/78	Steph	en et al.	260	45.75 N	
	1	4,081,475	03/28/78	Spiva	ck ·	560	55	<del></del>
	/	4,089,842	05/16/78	Rame	y et al.	260	45.75 C	
	1	4,093,586	06/06/78	Steph	en	260	45.8 N	<del></del>
	1	4,191,682	03/04/80	Rame	y et al.	260	45.8 N	
	1	4,191,829	03/04/80	Rame	y et al.	546	222	
1	1	4,207,229	06/10/80	Spiva	ck	260	45.8 NT	
1-1	1	4,231,759	<del> </del>		ofen et al.	44	75	
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1 1		4,670,021	<del> </del>		n et al.	44	66	
1 +	1	4,734,519	<del> </del>		i et al.	560		
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SHEET 2 OF 3

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1701		5,826,369	10/27/98	Jordan	44	308				
171		6,193,766	02/27/01	Jordan	44	308				
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Cost		"Oxidative Stability Index of Agriculture, Agricultural Res	Vegetable Oi earch Service	Is in Binary Mixtures with Meadowfoam Oil," Ten	ry, et al., l	Inited States	Department	of		
Scita. G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". Methods in Academic Press, Berkeley, CA					n Enzymology, 213:175-185					
	-	Scita, G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". J. Natr. Biochem. 3(3):124-8								
	Т	Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans-β-cartontene autoxidation at elevate temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", Food Chemistry 54:251-253.								
	1	Papadapoulous, K and Ame temperature by N-(2-phenyl	s, J. (1995) "I ethyl)-3,4-dipl	Proposal fo a mechanism for the inhibition of all- nenylpyrrole", Food Chemistry 54:251-253.	trans-β-ca	rtontene auto	xidation at e	eleva		
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\*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.